

## CLAIMS

1. A process for preparation of aerated, gelatin-containing confections comprising:
  - (a) heating a mixture of mono, di and oligosaccharides in water to fully dissolve all sugar and concentrate the mixture and obtain a concentrated sugar solution;
  - (b) cooling the concentrated sugar solution;
  - (c) separately mixing dry sucrose and dry gelatin to form a dry blend;
  - (d) hydrating the dry blend of sucrose and gelatin to form a slurry of essentially completely hydrated gelatin in a sucrose solution;
  - (e) heating the slurry sufficiently to dissolve the gelatin and form an aqueous solution of sucrose and gelatin;
  - (f) admixing the aqueous solution of sucrose and gelatin with concentrated sugar solution to prepare a confection composition; and
  - (g) aerating the confection composition.
2. A process according to claim 1 wherein the concentrated sugar solution has a solids content of at least 75% by weight.
3. A process according to claim 1 wherein the water for hydrating the gelatin is added at a temperature of less than about 40°C and the hold time is at least about 10 minutes.
4. A process according to claim 1 wherein the gelatin and sucrose solution is heated to a temperature of up to about 75°C.
5. A process according to claim 1 wherein the dry gelatin is granulated and has a particle size of less than 8 mesh.
6. A process according to claim 5 wherein the dry gelatin is granulated and has a particle size of less than 20 mesh.

7. A process according to claim 6 wherein the dry gelatin is granulated and has a particle size of about 40 mesh or less.
8. A process according to claim 1 wherein the dry gelatin and dry sucrose are granulated to about the same particle sizes.
9. A process according to claim 8 wherein the dry gelatin is granulated and has a particle size of less than 20 mesh.
10. A process according to claim 1 wherein the mixture comprising mono, di and oligosaccharides was heated in water to fully dissolve all sugar and concentrate the mixture to obtain a concentrated sugar solution having solids content of at least 75% by weight
11. A process according to claim 10 wherein the mixture is heated to obtain a concentrated sugar solution having solids content of from 80% to 85% by weight.
12. A process according to claim 1 wherein the slurry is heated to a temperature of at least 65°F and maintained at that temperature, prior to subsequent processing.
13. A process according to claim 1 wherein the concentrated sugar solution is cooled to a temperature of less than 80°C by the addition of water or an aqueous sucrose solution.
14. A process according to claim 1 wherein the sucrose and gelatin are present in the dry blend of sucrose and gelatin at a weight ratio of from about 3:1 to about 25:1.
15. A process according to claim 11 wherein the sucrose and gelatin are present in the dry blend of sucrose and gelatin at a weight ratio of from about 4:1 to about 20:1.
16. A dry blend of sugar and gelatin comprising sucrose and gelatin at a weight ratio of from about 4:1 to about 20:1, wherein the sucrose and gelatin have about the same particle sizes of

less than 8 mesh.

17. A dry blend of sugar and gelatin according to claim 16 wherein the sucrose and gelatin are present in the dry blend of sucrose and gelatin at a weight ratio of from about 4:1 to about 20:1.

18. A dry blend of sugar and gelatin according to claim 16 wherein the sucrose and gelatin are present in the dry blend of sucrose and gelatin at a weight ratio of from about 4:1 to about 20:1 and the gelatin is granulated and has a particle size of less than 20 mesh.

19. A dry blend of sugar and gelatin according to claim 16 wherein the sucrose and gelatin are present in the dry blend of sucrose and gelatin at a weight ratio of from about 4:1 to about 20:1 and the gelatin is granulated and has a particle size of 40 mesh or less.

20. A dry blend of sugar and gelatin according to claim 16 wherein the sucrose and gelatin are present in the dry blend of sucrose and gelatin at a weight ratio of from about 4:1 to about 20:1 and the sucrose and gelatin are both granulated to a particle size of less than 40 mesh.